

9/7/74
DIALOG(R) File 351: Derwent WPI
(c) 2001 Derwent Info Ltd. All rts. reserv.

009934996

WPI Acc No: 1994-202708/199425

Meat industry emulsifier and water binder compsn. - contains defatted
soya protein prepn., hydrocolloids and opt. lecithin, glyceride(s) etc.
Patent Assignee: ALIMENTARIA ELELMISZERTECHNOLOGIAI (ALIM-N)
Inventor: AGOSTON P; CZELLAHO L; KELLER B; SCHAEFFER B; SZAKALY S; SZELES G
Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
HU 65261	T	19940530	HU 921463	A	19920430	199425 B
HU 217528	B	20000228	HU 921463	A	19920430	200020

Priority Applications (No Type Date): HU 921463 A 19920430

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
HU 217528	B		A23L-001/30	Previous Publ. patent HU 65261
HU 65261	T		A23L-001/30	

Abstract (Basic): HU 65261 T

Emulsifying and water binding stabilisers contain: 90-98 wt.%
defatted soya protein prepn. (contg. 48-90 wt.% protein), and 2-10 wt.%
of a gel forming hydrocolloid or hydrocolloid mixt.. The particle
size of the soya protein prepn. is 1-100 microns. A 1% aq. soya-protein
soln. is prepd., heated to 80 deg.C, allowed to stand at room temp. for
24 hrs., and then mixed with a hydrocolloid of a 5g/cm2 minimum gel
strength.

Opt. known emulsifiers pref. lecithin or its derivs. and/or mono-
and/or di-glycerides are added to the mixt

Derwent Class: D12; D13

International Patent Class (Main): A23L-001/30

International Patent Class (Additional): A23B-004/14